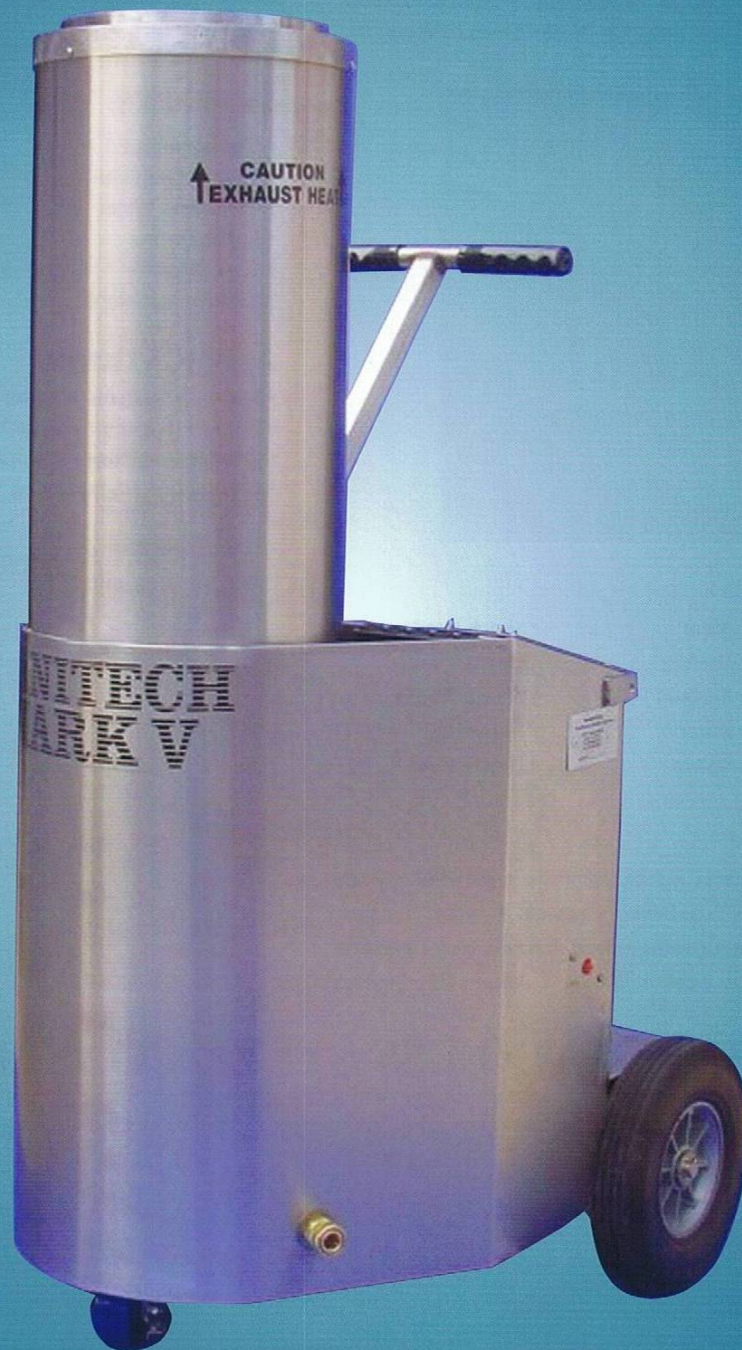


SANITECH™

SINGLE STEP, PLANT SANITATION SYSTEMS

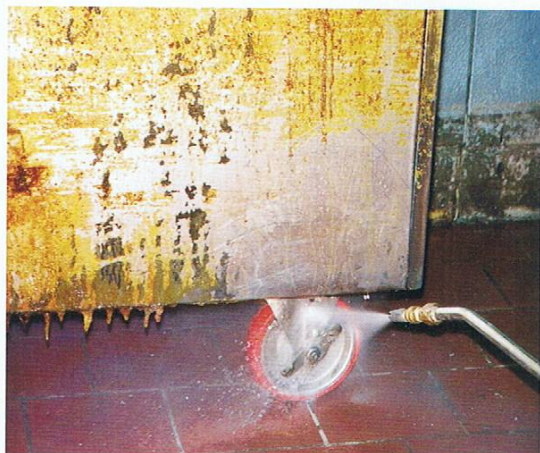


CLEAN & SANITIZE
WITHOUT CHEMICALS

CHEMICAL FREE STEAM SANITATION FOR THE FOOD PROCESSING INDUSTRY

The **Sanitech Sanitation Systems** were developed to give your sanitation crew a tool to increase their speed and efficiency in performing their daily sanitation tasks. Their effectiveness on **listeria**, **e-coli**, **salmonella** and other pathogens make them ideal for processing facilities where cross contamination is such a concern. Manual methods of sanitation using a combination of hot water from the boiler, chemicals,

sanitizers and manual labor are both slow and prone to inconsistencies. Sanitech's Thermal Sanitation allows you to clean at temperatures between **240° & 300° F.** giving you a consistent high standard of sanitation with dramatic reductions in chemical expense, downtime and labor hours. All models conform to USDA & EPA indoor standards.



FEATURES:

- Chemical Free
- USDA Compliant
- Conserves Water
- Labor Saving
- Cost Effective
- Low Maintenance
- Sanitizes Thermally
- Reduces Bacteria Count
- Single Step Process
- Meets Sanitation Codes
- Environmentally Safe
- Portable Plant Wide Usage

APPLICATIONS:

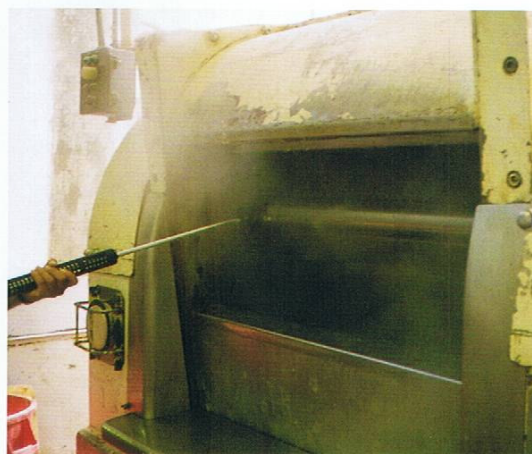
- conveyor systems • racks & carts • rollers • mixers
- fryers • crushers • metal hoppers • shredders • vats
- grinders • agitators • packaging equipment • separators
- blenders • containers & tanks • filtration screens

INDUSTRY USERS:

- Bakeries
- Packaging
- Produce
- Bottling
- Cosmetics
- Meat
- Poultry
- Seafood
- Dairy
- Spices
- Snack Foods
- Candy / Nuts
- Frozen Foods
- Flavorings
- Health Food

EFFECTIVE ON:

- grease and oils • bacteria • fatty deposits • paraffin • yeast
- fruit pulp • proteins • mildew • starch • syrup • sugar
- gum • adhesives • concentrates • food bases • cocoa extracts
- allergens • pathogens • e-coli • listeria • salmonella • spores



DURABLE STAINLESS STEEL CONSTRUCTION

SPECIFICATIONS	MARK-III	MARK-IV	MARK-V	MARK-VI
STEAM PRESSURE	1000 PSI / 69 BAR	1500 PSI / 104 BAR	2000 PSI / 140 BAR	2500 PSI / 173 BAR
TEMPERATURE	300°F / 149°C	300°F / 149°C	300°F / 149°C	300°F / 149°C
WATER VOLUME	2.0 GPM / 7.5 LPM	2.0 GPM / 7.5 LPM	2.0 GPM / 7.5 LPM	2.2 GPM / 8 LPM
VOLTAGE	115 / 230 VOLTS	115 / 230 VOLTS	230 / 480 VOLTS	230 / 480 VOLTS
WEIGHT	160 LBS / 72 KGS	200 LBS / 91 KGS	220 LBS / 100 KGS	230 LBS / 105 KGS
DIMENSIONS	25" X 30" X 36" / 63 X 75 X 91 CM	25" X 30" X 48" / 63 X 75 X 122 CMS		
FUEL	CLEAN BURNING LPG OR NATURAL GAS			

Our worldwide Rep. network is committed to providing you with prompt sales and after sales services. This is backed by a dedicated and professional customer service department, which is available to answer all of your questions. Our commitment to excellence within our core business has earned Sanitech a preferred status in the Food Processing Industry.



SANITECH CORPORATION

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